



LITTLE TRAVERSE BAY BANDS OF ODAWA INDIANS  
7500 ODAWA CIRCLE, HARBOR SPRINGS, MI 49740

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TRIBAL COUNCIL TRAVEL REPORT NARRATIVE

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**From:** Marcella Reyes

**Date:** April 25<sup>th</sup>, 2014

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**Re: 2<sup>nd</sup> Annual Food Sovereignty Summit / Green Bay, WI**

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I arrived in Green Bay, WI at approximately 3pm on Sunday, April 13<sup>th</sup> and returned home on Friday, April 13<sup>th</sup> at 6pm.

On Monday, April 14<sup>th</sup> our group headed down to Milwaukee, WI to tour Will Allen's urban farming operation, "Growing Power".

Prior to the tour, Mr. Allen came out and introduced himself to everyone in our group. He generously donated two autographed books, one a children's story, to the LTBB Education Department Library.

It was awe inspiring to see what was happening on this 3 acre parcel of land in a downtown, residential neighborhood in the heart of the city. Not only does Growing Power create a place to buy healthy, organic food for the city's, impoverished community it creates jobs for many of the inner city kids who live in nearby public housing.

- Mushroom cultivation
- Vermiculture
- Green Sprouts



- Aquaponics
- Vertical Gardening
- Composting
- Bee Keeping
- Goats
- Chickens for eggs
- Fresh Market on site

In addition to the operation that we toured, their organization has more than seven other growing sites in and around the city of Milwaukee.

Future projects include a five story vertical garden and planting a garden in a paved church parking lot using only straw and the composted soil they make at Growing Power.

We left Milwaukee and returned to Green Bay in time for 5pm conference registration. Later that evening was the pre-conference networking, introductory grazing dinner. Here we received a sampling of the food that would be prepared all week by the four invited Native American Chefs.

Day one of the food summit began with a posting of the flags and opening remarks by Chairman Ed Delgado, Oneida Tribe of Indians in Wisconsin.

Keynote Speaker: Winona LaDuke

**Workshops I attended:**

*Applied Agriculture – Soils, No till Agriculture and Crop Rotation*

*Presenters: Jessica Gigot - Science/Service Learning Faculty, Northwest Indian College (WA)*

*Joe Jaramillo – Native Naturals/Isleta Pueblo (NM)*

*Eric Whyte – Training Supervisor, Ute Mountain Ute Tribe Farm & Ranch Enterprise (CO)*

*Our Heritage – Cook Native: Culinary Expertise of Native Peoples*

*Presenters: Loretta Oden – Chef/Owner of fine dining restaurant The Corn Dance Café (NM)*

*Sean Sherman – Executive Chef, Common Roots Café and Catering (MN)*



*Franco Lee – Food Service Director/Executive Chef, Dine' College (AZ)*

**Day Two – Workshops I attended:**

*Community Outreach – Food Policy*

*Presenters: Clayton Brascoupe – Traditional Native American Farmers Association (NM) Hosts the Indigenous Farming Association*

*\_\_\_\_\_ Pati Martinson and Terrie Bad Hand – Co-Directors, Taos County Economic Development Corporation/Native American Food Sovereignty Alliance (NM)*

*Gloria Begay – Dine' Community Advocacy Alliance (NM)*

*Applied Agriculture – Tribal Food Systems*

*Presenters: Kaben Smallwood – Symbiotic Aquaponic, Choctaw Nation of Oklahoma (OK)*

*Joanie Buckley – Oneida Tribe of Indians of Wisconsin (WI)*

*Roger Fragua – Ten Southern Pueblos' Food Hub Initiative (NM)*

**Day Three Workshops I attended:**

*Applied Agriculture – Farm to Plate, Farm to School and Farm to Commodity Food Program*

*Presenters: Amber Marlow/Extension Director – Lac Courte Oreilles Ojibwa Community College (WI)*

*Winona Youngbird – Program Director, Cheyenne and Arapaho Food Distribution (OK)*

*George Toya – Nambe Pueblo Farm Manager, Pueblo of Nambe (NM)*

Thursday after the conference ended we were given a tour of the Oneida Harvest Cannery and also a private tour at Tsunhehkwa Organic Farm. The Director of Tsunhehkwa was very helpful sharing their past failures as well as the successes.